Chez Fonfon

déjeuner · dîner · bar · boule

La Petite Cuisine

Saucer of picholine and Niçoise olives, radishes and saucisson 3.95
Country pâté with pork, foie gras, ham, chicken liver and pistachios 10.75
Chilled tomato soup with cucumber 6.95
Grilled peppers with olives, capers and goat cheese tartine 7.95
Tartine Provençal—toasted sourdough with goat cheese & tapenade 5.25
Gravlax—house-cured salmon with pickled onions and horseradish cream 9.25
Salade Fonfon— frisée, cress, and rocket with walnuts, bleu de causses, and dijon vinaigrette 6.75
Steak tartare 12.75
Escargots with parsley and shallot-butter 8.25
Tomato salad with haricots vert and new potatoes 7.95 *with shrimp* 10.95

Les Grands plats

"Composed Salad"—kirby cucumbers, cherry tomatoes, carrots, pickled onionsand beets 8.75
with grilled chicken 11.25 *with poached shrimp* 11.75
Corsican tuna salad—preserved tuna with broad beans, roasted peppers and olive vinaigrette 10.50
Croque Monsieur—griddled ham and comté with pommes frites 8.95
Hamburger Fonfon with pommes frites 7.95 *with comté* 8.95
Omelette Espagnol with a small salad and pommes frites 9.95
Chicken Escoffier—natural chicken with breadcrumbs, cherry tomatoes and tarragon 13.95
Moules marinières—mussels steamed in white wine with shallots and a side of pommes frites 12.50
Trout with brown butter, capers, lemon and haricots verts 13.75
Salmon with sweet corn, peas and fresh dill 15.50
Pork cutlet with chicken-apple sausage, coarse grain mustard, céleri rémoulade and watercress 13.95
Grilled leg of lamb with grilled eggplant and pesto 15.95
Steak frites–grilled ribeye with maître d' butter and pommes frites 17.95

Les Boissons

Kir 6.25
Kir Royale 6.95
French 75 7.25
Campari Sunset 4.95
Highlands Martini 7.25
Tegatini 7.25
Orange Thing 7.25
Mojito 5.75
Caipirinha 5.25
Lillet Blanc 5.50
Sour Apple Martini 7.25
Pastis 4.50
Beer domestic 2.75
import 3.50
Pimm's Cup 5.50
Pardis' Margarita 7.25
Cosmopolitan 7.25
Citron pressé 3.00

Spécialité du jour

Lundi *Fermé*
Mardi *Provençal baked fish* M.P.
Mercredi *Legumes du marché—farmers' market vegetable plate* 9.75
Jeudi *Crabmeat salad with shrimp and avocado* 15.95
Vendredi *Broiled 1½ lb. lobster with basil and tomato* M.P.

Chaque jour: simple grilled fish with sauce gribiche
or *cucumber, tomato and herb relish* M.P.

Fromages

Bleu de Causses *Comté*
Selles-sur-Cher *Reblochon*

Taste of three 9.75

Desserts

fruit breadpudding *eclairs* *bittersweet chocolate terrine*
crème caramel *chocolate torte* *apple beignets*

Boule court in allée

2007 Eleventh Avenue South ~ Birmingham, Alabama
Lunch : Thursday - Friday 11:00 2:30
Dinner : Tuesday - Saturday 5:00 - 10:00
Closed Sunday - Monday

205-939-3221